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- (71) Applicant (for all designated States except US): NOVOZYMES A/S [DK/DK]; Krogshøjvej 36, DK-2880 Bagsværd (DK).
- (72) Inventors; and
- Inventors/Applicants (for US only): LUNDQVIST, Henrik [SE/SE]; Tärningholmsgatan 17A, S-217 49 Malmö (SE). SPENDLER, Tina [DK/DK]; Myrholmen 52, DK-2760 Måløv (DK). HOFF, Tine [DK/DK]; Søllerrødgårdsvej 38, DK-2840 Holte (DK).
- (74) Common Representative: NOVOZYMES A/S; Krogshøjvej 36, DK-2880 Bagsværd (DK).

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(54) Title: PREPARATION OF DOUGH-BASED PRODUCT

(57) Abstract: A xylanase from Bacillus halodurans can increase the shelf life of baked products. More specifically, the xylanase in combination with a maltogenic amylase further improves the softness of bread crumb without having detrimental effects on elasticity.